

Terminology - Useful “buzz” words to know in Hospitality

There are many terms used in the Hospitality industry and most of them are derived from the French language.

To help you understand we have compiled a short list for your reference:

- á la - In the style of
- á la carte - Menu where dishes are prepared to order and priced individually
- á la minute - Cooked to order
- Accompaniments - Items offered separately with a dish of food
- Aioli - Basically a garlic infused mayonnaise
- Al Dente - A term, used to describe the correct degree of cooking for pasta “to the teeth” crunchy
- Antipasto - Italian appetiser
- Aromates - Aromatic herbs or spices
- Au beurre - With butter
- Au gratin - Sprinkled with cheese or breadcrumbs and browned
- Au naturel - Dishes prepared simply and plainly
- Aubergine - Eggplant
- Baste - To spoon over liquid during cooking
- Béarnaise - An extension of hollandaise sauce with a tarragon reduction
- Béchamel - Roux-based white sauce
- Beef Tartare - Ground raw beef with minced onion, parsley, capers, egg and Worcestershire sauce

- Bisque - A shellfish based soup
- Bouillon - Unclarified stock (from the french word to bubble, as in when liquid boils)
- Bourguignon- Burgundy style a red wine sauce with the addition of button onions and mushrooms
- Brine - A preserving solution of water, salt, and aromates used for meats
- Brunoise - Small dice of fruit or vegetables
- Buffet - A display of hot and cold foods,
- Canapé - Small piece of food served hot or cold as an appetiser
- Caramelise - To slowly brown sugar or foods such as onions and carrots over heat
- Carpaccio - Originally thin slices of raw red meat, now also applied to fish
- Carte du jour - Menu of the day
- Chaud - Hot
- Chiffonade - A very fine julienne of green leaf vegetables
- Chlorophyll - The chemical that gives plants their green colour

- Cock-a-Leekie - Scottish soup made with a chicken and leeks broth garnished with barley
- Compote - Stewed fruit
- Concassé - Means chopping a vegetable coarsely is used to describe chopped tomatoes
- Confit - meat or poultry cooked and preserved in its own fat
- Consommé - A clarified stock
- Cote - A rib or chop
- Coulis - A puree of fruit or vegetables, used as a sauce
- Court bouillon - Flavoured cooking liquor for fish
- Couverture - A form of cooking chocolate
- Crème - Cream or to cream
- Crème Anglaise- English cream (custard)
- Crudités - Raw batons of diced or sliced vegetables served with a dip
- Cuttlefish - A cousin to the squid that is also prized for its ink sac as well as its flesh
- Dariole Mould - A small mould
- Dauphinoise - The name of a potato gratin with lots of cream and garlic, all topped with grated cheese
- Deglaze - To use wine, stock or water in order to use release the sediment on the pan back into the sauce
- Dijonnaise - The term is given to a dish that contains Dijon mustard or is served with a sauce that contains the mustard
- En cocotte - Cooked in a small round dish
- Entrée - The opening course to a meal
- Etuvee - Cooked in own juices
- Flambé - To flame with alcohol
- Frappe - Chilled
- Froid - Cold
- Fromage- Cheese
- Fruits de mer - Assorted seafood, usually shellfish
- Fusilli - Spiral shaped pasta. Some versions are shaped like a spring. Other versions are shaped like a twisted spiral
- Garni- To garnish
- Garnish - Trimmings on a dish for presentation purposes
- Gelatine - A protein produced from animals, used to gel liquids. It is found in granular and sheet form
- Gelato - Italian Ice cream
- Glacé - Iced or glazed
- Gluten - The protein found in wheat flours
- Gras - Fat, plump
- Gratin - Sweet or savoury dish that is browned under a grill or in an oven
- Haute - High class – (haute cuisine high class kitchen)
- Hollandaise Sauce - Emulsified egg and butter sauce
- Hors d'oeuvre - Appetiser
- Involtini - Thin slices of meat or fish which are stuffed and rolled. They may then be

sautéed, grilled, or baked

- Jardinière - Vegetables cut into batons
- Julienne - Vegetables cut into fine strips
- Jus lie - A jus that has been slightly thickened with cornstarch or flour
- Jus - A rich, reduced stock used as a sauce
- Liaison - A thickening or binding; usually egg yolks and cream
- Maitre - Master
- Maitre d' hotel - used to signify the head waiter
- Marbling - Fat deposited within muscle tissue
- Mélange - A mixture
- Mezze - Appetizers
- Mignon - Small, delicate
- Mirin - A non-alcoholic version of sake/rice wine. It is sweet and syrupy
- Mise en place - Preparation prior to service
- Mornay - White cheese sauce
- Pain - Bread
- Pak choi- Chinese white cabbage
- Pane - Passed through seasoned flour, egg wash and bread crumbs
- Parboil - Partially cook in boiling liquid
- Parfait - Enriched ice-cream made from a sugar, egg yolk and double cream base
- Pass - To strain or push through a sieve or chinois
- Penne - Quill-shaped pasta tubes with smooth sides
- Pesto - A paste with fresh basil, garlic, olive oil, pine nuts and parmesan cheese
- Petit Four - A bite sized cake (or similar) served at the end of a multi-course meal
- Pilaf - Braised rice
- Piquant - Sharply flavoured
- Plat du jour - Speciality of the day
- Poulet - Chicken
- Poussin - Baby chicken
- Pulses - Dried vegetables that grow in pods
- Purée - A smooth pulp
- Raita- Yogurt-based side dish with cucumber
- Ramekin - Small round moulds
- Reduce - To concentrate a liquid by simmering
- Refresh - To make cold under running water or plunge into iced water
- Roulade - To roll
- Roux - A mixture of flour and fat used to thicken sauces, soups, and stews
- Salmonella - A pathogen found in meat and especially poultry
- Sauté - To toss in oil and cool lightly
- Score - To make parallel cuts on surface of food
- Seal - To brown the surface of meat in a hot oven or pan, to retain colours and juices
- Season -To flavour usually with salt and pepper
- Short - (Of pastry) having a high fat content

- Sodium - Mineral found in the form of salt in foods
- Sorbet - Flavoured water ice, served as a palate refresher between courses
- Strudel - Paper thin pastry rolled around sweet fillings of fruit, nuts, or cheese. May also be savoury
- Sushi - Japanese of rice, veg and seafood (raw or cooked) rolled in nori and sliced
- Sweat - To cook without colouring the foods
- Table d'hote - A set menu at a set price
- Tartare - Mayonnaise based sauce with chopped capers, onion, gherkins and parsley
- Tarttatin - French tart baked upside-down
- Tempura - A Japanese dish of fried foods in a light batter
- Teriyaki - Meat or fish marinated in mirin and soy
- Terrine - An dish used for making pâtés, loafs, etc
- Torte - German for round cake or flan
- Truss - To tie meat with metal or wooden pins or skewers, or string, to help meat hold its shape during cooking.
- Vegan - A person that eats no animal flesh or animal by-products whatsoever
- Vegetarian - A person that only eats vegetables and dairy products
- Velouté - A sauce made from various stock bases thickened with a roux
- Vinaigrette - A sauce made from oil, vinegar and chopped herbs
- Vol-au-Vent - Round puff pastry cases which is filled with savoury fillings
- Wasabi - Japanese horseradish, green paste or powder used as a condiment